

Ginny's Crescent Tuna Rolls

1- 3 oz. pkg. crème cheese, softened (low-fat OK)
1- 7 ¾ oz. can Oregon Albacore
1 Tbsp. chopped green onion
1- 8 oz. can refrigerated crescent dinner rolls
¼ tsp. lemon pepper
1 tsp. lemon juice

Heat oven to 350°F. Mix crème cheese, drained Albacore, green onion, lemon pepper and lemon juice well. Separate crescent dough into 8 triangles. Divide tuna mixture into 8 parts and place onto each triangle. Roll from the shortest side of the triangle to the opposite point. Place rolls onto lightly greased cookie sheet. If desired for a softer crust, brush tops with a little melted butter or margarine. Bake at 350°F for 20 minutes until golden brown.

(Courtesy of Ginny Goblirsch- Otter Rock, OR. F/V EZC)